

In the Claims:

1. (currently amended) A margarine and spread fat blend comprising 60 - 95% of a liquid oil selected from the group consisting of sunflower oil, Canola oil, soy oil, pea nut oil, rice bran oil, olive oil, safflower oil, corn oil and marine oil, or a blend of any of the above liquid oils with a Trans free hard structural fat at ~~5-40%~~ 40-5 % level whereby the said hard structural fat is made from selectively fractionated non-hydrogenated palm oil fraction, which is interesterified with lauric fat such as dry fractionated non-hydrogenated palm kernel oil fraction without using hydrogenation process and without using organic solvent or detergent for fractionation.
2. (currently amended) A margarine and spread fat blend according to claim 1, wherein the ~~said~~ liquid oil or said blend of liquid oils has high poly/mono unsaturated level such that in the total fat blend the poly/mono unsaturation level exceeds 40%.
3. (currently amended) A trans free hard structural fat for the use in the margarine and spread fat blend according to claim 1, wherein said trans free hard structural fat ~~is produced without using hydrogenation process so that is free from any~~ trans fatty acid residue ~~that may be produced during the~~ if hydrogenation were used in the manufacturing process is eliminated.
4. (currently amended) A ~~margarine and spread fat blend according to claim 1, wherein said hard palm oil fraction has~~ hard palm oil fraction for use in the production of trans free hard structural fat according to claim 3 having a C16 carbon chain fatty acid residue greater than 70% of at least 75%.

5. (currently amended) ~~A margarine and spread fat blend according to claim 1, wherein said hard palm oil fraction has~~ hard palm oil fraction according to claim 4 having a melting point higher than 57 degrees Celsius and can be flaked for easy handling because of its high melting point in spite of not being required to undergo hydrogenation and has a solid fat content of greater than 75% at 40 degrees Celsius.

6. (currently amended) A method of producing a hard palm oil fraction according to claim 4, comprising including the steps of selectively dry fractionating palm oil or a stearin fraction thereof by melt crystallization process, said hard palm oil fraction having a C16 carbon chain residue level of greater than at least 75%, with a total unsaturation level of ~~less than~~ at most 15%.

7. (currently amended) A method of producing a hard palm oil fraction according to claim 6, comprising dry fractioning palm oil using a two step melt crystallization process, the first step being performed between 20-25 degrees Celsius, to obtain a medium hard palm oil fraction and the medium hard palm oil fraction is then once again dry fractionated between 45-55 degrees Celsius, to ~~harvest separate~~ very hard palm oil fraction rich in with a C 16 carbon chain fatty acids acid residue to a level of at least 75%.

8. (currently amended) A method of producing a hard palm oil fraction according to claim 7, comprising separating the palm-fraction crystallized slurry of the medium hard palm oil fraction in the second fractionation step in high pressure membrane type filter wherein a pressure of 10-35 bar is used to inflate the membrane so as to remove the liquid fraction occluded in the separated hard palm oil fraction so as to enrich the C-16 carbon chain fatty acid residue in said hard palm oil fraction recovered to a level of at least 75%.

9. (currently amended) ~~A margarine and spread fat blend and spread made according to claim 1 wherein the hard structural fat is produced by method of producing a trans free hard structural fat according to claim 3 comprising~~ an interesterification reaction of a hard palm oil fraction with a hard palm kernel oil fraction, the resultant hard fat is not further fractionated but used as such as a trans free hard structural fat in the oil blend.

10. (represented) ~~A trans free hard structural fat margarine-fat blend made in accordance with claim 3 or 9 wherein the said hard structural fat is produced by random chemical interesterification reaction of hard palm fraction with hard palm kernel fraction the resultant fat without being further fractionated is used in the fat blend without having to further undergo fractionation process.~~

11. ( Cancelled)

12. (currently amended) ~~A process for producing a trans free hard structural fat for the use in the~~ margarine and spread fat blend ~~according to of claim 1, wherein comprising~~ subjecting a hard palm oil fraction having a C-16 fatty acid residue level of higher than 75% is subjected to random chemical interesterification with a hard palm kernel oil fraction, and then subjecting the interesterified mixture to a physical fractionation method of panning and pressing at a temperature of less than 30 degrees Celsius to yield minimum 75% level of extra hard structural fat.

Cancel claims 13-62.